

Fresh Virginia Crab Corn Fritters



*Featuring Some of Executive Chef Todd's Top Picks of Virginia Products:
Fresh Virginia Crab Meat from Little River Seafood, Reedville, Virginia*

Ingredients:

1 tablespoon of old bay
1 tablespoon of black pepper
1 tablespoon of salt
1 tablespoon of dijon mustard
2.5 cups of crab meat
2 ears of sweet corn, shucked
and kernels removed or
1 ½ cups frozen corn, thawed
1 tablespoon of lemon juice
½ cup of mayo
1 teaspoon of cayenne pepper
1 ½ cups of panko bread crumbs
1 egg
Vegetable oil

Directions:

If using a deep fryer, heat vegetable oil to 375 degrees F.

In a bowl take crab meat and by hand pull it apart. Then add all ingredients except panko. Form into 1 ounce cakes (don't worry about shape). Pat panko evenly over the cake. Deep fry the fritters in until golden brown, about 2 minutes or pan-fry the cakes in 1 to 2 inches of 375 degree vegetables oil until golden brown and flip on either side. Drain and put on a paper towel tray and serve immediately.

Top with a dollop of horse-radish sauce and a small slice of tomato.



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